

Gallery café



LUNCH MENU

Sandwiches

Lightly-toasted or open, with your choice of sourdough or malted bloomer, multi seed bagel, ciabatta, panini or gluten free tortilla. Served with mixed leaves and balsamic dressing, and herby bulgur wheat and kale tabbouleh salad

Honey roast Ayrshire gammon, local Cambus O'May mature cheddar and Mustard £8.50

Tender slices of roast Scotch beef, stilton cheese, fresh watercress and a horseradish cream dressing £8.50

Creamy Indian spiced coronation chicken, drizzled with a fresh mint and yoghurt sauce £8.50

Chef's Reuben: finely sliced pastrami, homemade sauerkraut and Swiss cave-aged Emmental £8.50

Chicken breast slices and crispy smoked bacon with cos lettuce in our house Caesar dressing £8.50

Inverloch goats cheese, baby spinach and grilled courgette (v) £8

Local Cambus O'May mature cheddar with Isle of Arran caramelised red onion chutney (v) £8

Tuscan-style roasted seasonal vegetables, avocado and baby spinach (ve) £8

Mexican-spiced beans with avocado and baby spinach (ve) £8

Add a small bowl of today's soup of the day £2.50

Homemade soups

Soup of the day (ve) £5
Please ask your server for today's choice

Served with a warm bread roll or Nairns oatcakes (gf)

Or swap for a freshly-baked Cambus O'May cheddar scone £1.50

Buddha bowl

A deep-filled bowl of three salads: mixed leaves with fresh baby spinach, rocket and red chard; sumac-seasoned roasted chickpeas with sundried tomatoes and cucumber; herby bulgur wheat and kale tabbouleh salad £10

Choose one topping: harissa chicken, grilled halloumi (v), sweet chilli tofu (ve)

Homemade quiche

Served with three salads: mixed leaves; sumac-seasoned roasted chickpeas with sundried tomatoes and cucumber; herby bulgur wheat & kale tabbouleh salad

Smoked bacon, blue cheese and broccoli in crumbly shortcrust pastry £10

Chicken, tarragon and roasted mushroom in crumbly shortcrust pastry £10

Baby leek, chestnut mushroom and fresh thyme in a basket of layered filo pastry (ve) £10

Moroccan flatbread

A warm Moroccan-style khobez flatbread garnished with rocket (gf option) £10

Choose one topping:

Cambus O'May cheddar and mozzarella cheese with pastrami; smoked salmon, avocado and crème fraiche; grilled halloumi (v); tomato and olive (ve)

Hot dishes

Baked Cambus O'May macaroni cheese (v) £10
served with garlic ciabatta and mixed leaves

Add toppings for £2 each: Stornoway black pudding, Campbells Haggis, or black pudding/haggis combo

Catch of the day: Peterhead haddock and chips £14
Fresh haddock fillet landed in Peterhead and freshly battered, served with homestyle chips, garden peas, lemon wedge and homemade tartare sauce

Handcrafted chicken mushroom, leek and sweetcorn pie £12
Puff pastry pie with free-range chicken and cream sauce filling served with mashed potato and gravy

Crispy Cauliflower Wings (ve) £9
Served with spiced rice and your choice of vegan ranch mayo or Louisiana chipotle hot sauce

Traditional haggis, neeps & tatties (v option) £12
Campbells traditional or vegetarian haggis with bashed turnips and mashed potato, served with a creamy Aberdeenshire whisky sauce

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement.

ve – vegan v – vegetarian gf – gluten free

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LUNCH MENU (CONTINUED)

Smaller plates – for lighter appetites and children

Soup and sandwich combo Fresh seasonal soup of the day (ve) with any half sandwich from the menu	£7
Baked Cambus O'May macaroni cheese (v) served with garlic ciabatta and mixed leaves	£6.50
Catch of the day: haddock goujons and chips Freshly-battered Peterhead haddock goujons served with homestyle chips, garden peas, lemon wedge and homemade tartare sauce	£8
Traditional haggis, neeps & tatties (v option) Campbells traditional or vegetarian haggis with bashed turnip and mashed potato, served with a creamy Aberdeenshire whisky sauce	£7.50

Sides

Garlic ciabatta	£3
Skin-on fries	£4
House mixed-grain salad	£4
Hand-battered onion rings	£4

AFTERNOON TEA FOR TWO 2PM-4PM

So much mair then jist a fly cup and fancy piece!

Take a break, relax and catch-up with friends and loved ones in our top-floor balcony café. Enjoy our chef's selection of decadent delights with unlimited tea and coffee

Advance booking essential so that we can have your table and treats ready when you arrive.

Traditional tea £20

Today's selection of freshly-made sandwiches
Homemade cakes, baked in-house by our pastry chef
Homemade scones with Scottish preserves and clotted cream
Unlimited tea and coffee

Tipsy tea £32

Add some sparkle to your traditional afternoon tea with a 200ml bottle of prosecco

BRUNCH MENU 10AM-NOON

Eggs Benedict Toasted English muffin, heather honey roasted Ayrshire gammon, free-range poached eggs, creamy hollandaise sauce, garnished with spring onion	£8
Eggs Florentine with smoked salmon Toasted English muffin with kiln-smoked salmon, wilted spinach and a free-range poached egg, topped with hollandaise sauce and garnished with spring onion	£8.50
Avocado on sourdough toast (v/ve options) <i>Add extra items for £2 each. Choose from:</i> Free range poached egg, crispy smoked bacon, Aberdeen kiln-smoked Scottish salmon, Stornoway black pudding, roasted button mushrooms	£5.50
Hot filled breakfast roll Warm brioche bun filled with either crispy bacon, grilled butchers pork sausages, or a free-range poached egg. <i>Add extra items for £2 each: Stornoway black pudding or roasted button mushrooms</i>	£5.50
Pancake Stack Three freshly-made fluffy pancakes. Choose one topping: maple syrup and crispy bacon; fresh seasonal fruits, natural Greek yoghurt, honey and mixed seeds; cinnamon sugar and lemon juice	£7
Greek yoghurt bowl (v/ve options) Creamy natural Greek yoghurt with your choice of toppings: Scottish heather honey, maple syrup, blueberries, granola, banana chips, chia seeds, sultanas, coconut	£3.50

TAKEAWAY

Breakfast rolls, porridge and Greek yoghurt bowls are available to take away.

HOMEBAKES

Ask about our mouthwatering selection of cakes, scones and shortbread, all freshly baked on the premises by our pastry chef. Available to take away.

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